



**Health Department**

Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Sandra J. Rotar  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

**Routine Food  
Reinspection #2  
Intent to Close**

Ruby Tuesday, Inc.  
Ruby Tuesday  
10843 W Park Pl  
Milwaukee, WI

**6/29/2016**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:  
\$375.00**

**CDC Risk Code Factor Violation(s)**

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

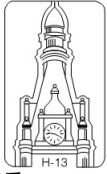
**Good Retail Practice Violations(s)**

Code Number	Description of Violation	Correct By
3-501.16	A) Prep cooler on the left end of the line top is holding >41F. B) Prep cooler on the left end of the line drawers are holding >41F. C) Prep cooler on the right end of line drawers are holding >41F. D) Several salads on the salad bar are holding >41F. Potentially hazardous food must be held cold at 41 degrees or below. REPEAT VIOLATION	7/6/2016

**Good Practice Violation(s):** 1

**Total Violations:** 1

**Notes:**



# City of Milwaukee

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Upon re-inspection temperatures in drawers and top left of line were holding at 45F. All food is stored in the walk-in cooler overnight, temperatures are checked at set up and after lunch rush. Coolers have been serviced multiple times on the following dates; 6/3, 6/24, 6/27, 6/28. Each time the repair person checks temperatures and has readings of approximately 38F, well under 41F. Air flow is not blocked and coils are free of debris.

Operator has been advised to use blue ice packs in bins to aid in proper holding temperatures. Logs have been created to verify temperature checks. Operator has been advised to store logs as evidence of holding temperature issues.

On 6/29/2016, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature